

10th ANNUAL SKIDMORE VFD BBQ

COOK OFF

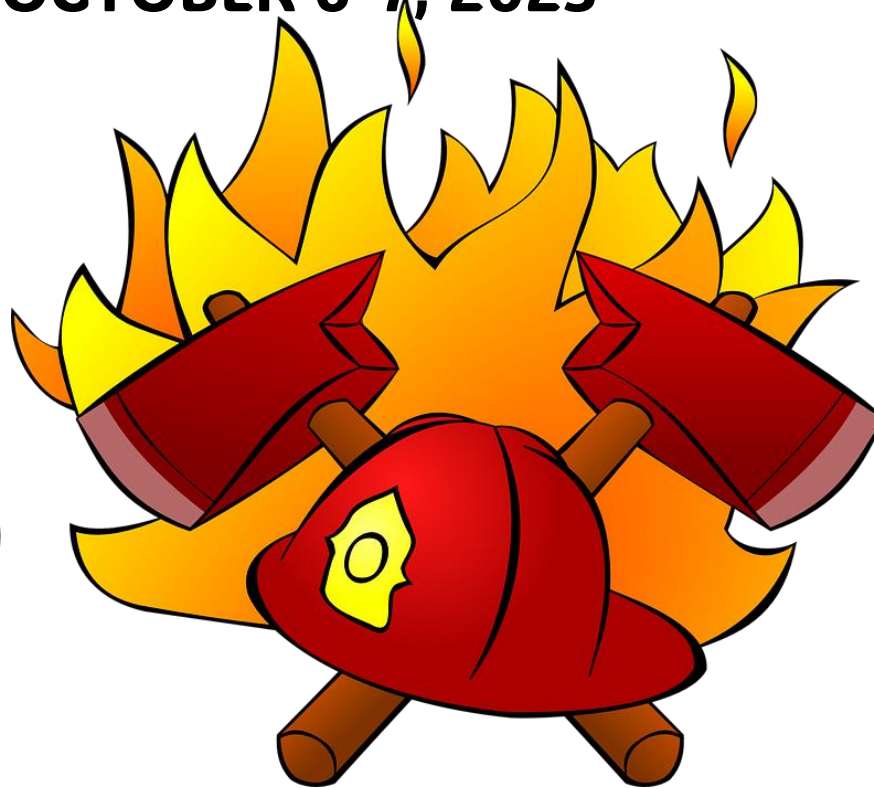
423 E Refugio – Skidmore, TX

OCTOBER 6-7, 2023

TEXAS STATE
CHAMPIONSHIP

ENTRY FEE: \$200
JACKPOTS: \$25
JPA KIDS QUE: \$25

POC: TY HUSER 361 318 1574
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EVENT SCHEDULE:

FRIDAY

Tray Pickup: 4:00
Cooks Meeting: 6:00
Margaritas: 7:30
Chefs choice: 8:30

SATURDAY

Beans: 10:00
Dessert: 11:00
½ Chicken: 12:00
8 Pork Spare Ribs: 1:30
8 Brisket Slices – 3:00



International Bar-B-Que
Cookers Association





10th ANNUAL
SKIDMORE VOLUNTEER FIRE DEPARTMENT COOK-OFF
~ IBCA SANCTIONED EVENT ~
October 6th & 7th, 2023



\$5,000 TOTAL EVENT PAYOUT!!!!

CASH PRIZES FOR 1ST, 2ND & 3RD IN EACH MEAT CATEGORY

One (1) Chicken Halve, Pork Spareribs, & Briskets

\$2,000 CASH FOR GRAND CHAMPION

\$1000 CASH FOR RESERVE CHAMPION

--JACKPOTS--

BEANS, COOK'S CHOICE, WOMEN'S DESSERT & MARGARITAS!

CASH PRIZE PAYOUT FOR 1ST PLACE ONLY

All Jackpots must be made & cooked on-site.

Head Cook's Meeting Friday @ 7pm!

Tray pick-up from 4pm to 6pm

SKIDMORE FIRE STATION & COOK-OFF SITE:

423 E. REFUGIO, ST. | SKIDMORE, TEXAS 78389

TURN-IN TIMES

Friday

7:30pm – Margarita Contest

8:30pm – Cook's Choice

Saturday

10am – Beans

11am – Women's Dessert

12pm (noon) – One (1) Fully jointed chicken halve.

(To include breast, wing, thigh and drumstick)

1:30pm – Pork Spareribs (8 individual pork spareribs)

3pm – Brisket

(8 Full slices)

LIVE Auction prior to Award Ceremony at approx. 4pm

SVFDCookoff@gmail.com | SVFDCookOff.com



**10th ANNUAL
SKIDMORE VOLUNTEER FIRE DEPARTMENT COOK-OFF
~ IBCA SANCTIONED EVENT ~
October 6th & 7th, 2023**



Entry Fee

All Meats {1- (1/2) Chickens, Pork Spare Ribs, Brisket} **\$200.00** **Jackpot Entry Fees (\$30.00 ea.)**

Cook's Choice \$ _____ Margarita Contest \$ _____ Beans \$ _____

Women's Dessert \$ _____ **TOTAL DUE \$ _____**

RETURN WITH PAYMENT PAYABLE TO THE:

"SKIDMORE VOLUNTEER FIRE DEPARTMENT" ~ P.O. BOX 555 ~ SKIDMORE, TEXAS 78389

HEAD COOK/PITBOSS: _____ PHONE: _____

TEAM NAME: _____

MAILING ADDRESS: _____

CITY: _____ STATE: _____ ZIP _____

E-MAIL: _____

TEAM MEMBERS:

1. _____ 2. _____

3. _____ 4. _____

BY SIGNING, TEAM ACKNOWLEDGES AND UNDERSTANDS ALL RULES AND REGULATIONS OF THE COOK-OFF PER IBCA RULES POSTED TO THE IBCA WEBSITE.

TEAM CHIEF COOK/PIT BOSS SIGNATURE DATE

Refer to IBCA Rules on the IBCA website at www.ibcabbq.org

Office Use Only

Entry Received by _____ Check No. _____ Credit Card ___ Cash ___ Space # Assigned

ANNUAL SKIDMORE VOLUNTEER FIRE DEPARTMENT COOK-OFF SHORT VERSION OF IBCA RULES

Teams will consist of one (1) Head Cook & up to four (4) team members. Any and all meats and/or meats that may be entered into judging will be cooked from scratch within the constraints of the event. Pre-cooking, marinating, etc., will not be allowed prior to the start of the cook-off as defined by the cook-off promoter.

Fires must be wood or charcoal. Pit may include gas or electricity to start the natural substances, but not to complete cooking. Holes or open pits are not permitted. Fires may not be built on the ground. Each team **MUST** bring a fire extinguisher.

Props, trailers, motorhome vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space. Approximate space per team is 20x20 ft. Cook's Meeting will be held at 7pm in the judging area on Friday. **HEAD COOKS MUST ATTEND. ALL ITEMS MUST BE COOKED ON-SITE.**

Cook's Choice – meats only, garnishing allowed with a minimum of 12 bite size portions. No desserts and no competition meats will be allowed.

Women's Dessert – must be cooked on-site with wood or charcoal by women only. Garnish allowed.

Beans – **MUST BE COOKED ON-SITE.**

Margaritas (FRIDAY) – at least 16 oz must be provided at turn-in and must be made on-site. Open to public.

One (1) - ½ (half) chickens, fully jointed chicken halve, (To include breast, wing, thigh, and drumstick) **NO CORNISH GAME HENS.**

Pork Spare Ribs – 8 individual ribs (bone in – St. Louis cut acceptable, **NO** baby back, ribs) meat side up at turn-in. Ribs must be placed in the tray **TOP** side up lying parallel to the hinge.

Brisket – 8 full slices, ¼" to 3/8" thick recommended, meat side up at turn in. Blocking brisket ends are allowed. Fat may be trimmed or cut away before the slices are placed into the tray. All vehicles **MUST** be removed from the cook-off area due to limited space as soon as unloading and set-up is completed.

It is the responsibility of the contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete block, and other building materials or props are hauled away and all equipment removed from the site.

Excess use of alcoholic beverages may be grounds for disqualifications. Alcoholic beverage rules must be followed (example: poured into cups). Under no circumstances are alcoholic beverages to be distributed to the general public by contestants. No food sales or samples to be given to the general public. It is at the discretion of the cook-off promoter.

No animals are allowed in the cook-off area, with the exception of service dogs. It is at the discretion of the cook-off promoter.

IBCA judging rules will apply.

Promoter and cook-off officials will not be held responsible for accidents, theft, or any mishaps.

No skateboards, skates, in-line skates, bicycles allowed. Golf Carts are allowed at event.

-END-